

Sabra Hummus Every Day Salad

Prepared for the Edible Academy Opening Weekend Celebration by Sabra –
Chef MaryDawn Wright

Notes: Prep time is 20 – 25 minutes. Recipe remains fresh when refrigerated for up to three days.

Ingredients (serves 10):

For the salad:

1 English cucumber
1 red pepper, diced
1 yellow pepper, diced
3 Roma tomatoes, diced
2 radishes, thinly sliced
¼ cup diced red onion
5-6 Tablespoons fresh lemon juice
1/3 cup olive oil
1 teaspoon salt

5 x 10 oz. containers of Sabra Classic Hummus

Instructions:

Cut English cucumber in half lengthwise. Scoop seeds out with a spoon. Discard seeds. Cut in half crosswise, making 4 shorter lengths of cucumber. Lay cucumber on its flat side on a cutting board. Using a sharp knife, cut the cucumber in half lengthwise (again). Repeat with all four pieces. Cut each piece into strips. Then cut the strips into squares (dice). This technique creates nice, even dices. Place in a medium size mixing bowl.

Add peppers, tomatoes, radishes, onions, lemon juice, olive oil and salt. Mix until well blended. Cover and refrigerate until ready to use. Can be made up to 3 days in advance.

To serve: Scoop ½ container of Sabra classic hummus onto a serving plate or bowl. Swirl with the back of a spoon. Place approximately ½ cup of salad on top of the hummus. Drizzle with the tahini basil dressing (recipe follows). Serve with warm pita bread or pita chips.

For the Tahini Basil Dressing:

½ cup tahini (a lighter roasted tahini, not too bitter, is preferred)
1 cup water
¼ cup fresh lemon juice
1 cup parsley leaves
1 cup basil leaves
½ teaspoon salt

Instructions:

Place all ingredients in the jar of a blender. Process until well mixed and smooth. If dressing is too thick, adjust by adding a bit of water or lemon juice to taste.